



The Thin

READY IN



35 min.

SERVINGS



30

CALORIES



206 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- ☐ 1 sheets baking
- ☐ 1 teaspoon baking soda
- ☐ 0.5 cup brown sugar
- ☐ 1 eggs
- ☐ 2.3 cups flour all-purpose
- ☐ 1 scoop ice cream er #20 disher, to be exact
- ☐ 1 teaspoon kosher salt
- ☐ 2 ounces milk
- ☐ 2 cups semi chocolate chips

- ☐ 1 cup sugar
- ☐ 2 sticks butter unsalted
- ☐ 1.5 teaspoons vanilla extract
- ☐ 30 servings mixer
- ☐ 30 servings mixer

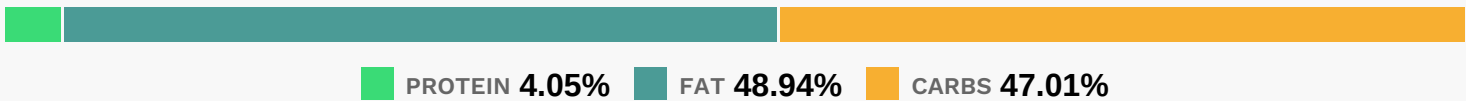
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ mixing bowl
- ☐ blender

Directions

- ☐ Watch how to make this recipe.
- ☐ Heat oven to 375 degrees F. Sift together the flour, salt, and baking soda in a mixing bowl.
- ☐ Combine the egg, milk, and vanilla and bring to room temperature in another bowl.
- ☐ Cream the butter in the mixer's work bowl, starting on low speed to soften the butter.
- ☐ Add the sugars. Increase the speed, and cream the mixture until light and fluffy. Reduce the speed and add the egg mixture slowly. Increase the speed and mix until well combined.
- ☐ Slowly add the flour mixture, scraping the sides of the bowl until thoroughly combined. Stir in the chocolate chips. Scoop onto parchment-lined baking sheets, 6 cookies per sheet.
- ☐ Bake for 13 to 15 minutes, checking the cookies after 5 minutes. Rotate the baking sheet for more even browning.
- ☐ Remove the cookies from the pans immediately. Once cooled, store in an airtight container.

Nutrition Facts



Properties

Glycemic Index:8.14, Glycemic Load:10.17, Inflammation Score:-3, Nutrition Score:3.766956501195%

Nutrients (% of daily need)

Calories: 205.72kcal (10.29%), Fat: 11.27g (17.34%), Saturated Fat: 6.76g (42.25%), Carbohydrates: 24.35g (8.12%), Net Carbohydrates: 23.12g (8.41%), Sugar: 15.24g (16.93%), Cholesterol: 23.57mg (7.86%), Sodium: 122.31mg (5.32%), Alcohol: 0.07g (100%), Alcohol %: 0.19% (100%), Caffeine: 10.32mg (3.44%), Protein: 2.1g (4.2%), Manganese: 0.23mg (11.36%), Copper: 0.17mg (8.42%), Iron: 1.25mg (6.97%), Selenium: 4.87µg (6.96%), Magnesium: 24.41mg (6.1%), Vitamin B1: 0.08mg (5.37%), Phosphorus: 50.61mg (5.06%), Fiber: 1.23g (4.92%), Folate: 18.26µg (4.56%), Vitamin A: 214.5IU (4.29%), Vitamin B2: 0.07mg (4.17%), Vitamin B3: 0.67mg (3.35%), Zinc: 0.43mg (2.9%), Potassium: 94.49mg (2.7%), Calcium: 19.86mg (1.99%), Vitamin E: 0.27mg (1.83%), Vitamin K: 1.44µg (1.37%), Vitamin B5: 0.13mg (1.33%), Vitamin D: 0.17µg (1.12%), Vitamin B12: 0.07µg (1.11%)